

2020

FUNCTIONS

CATERING MENU

MENU INDEX

| | |
|-----------------------|------------|
| Coffee & Tea | Page 1 |
| <u>Tea eats :</u> | |
| Savory | Page 2 |
| Sweet | Page 3 |
| Packed Meals | Page 4 |
| Lunch | Page 5-7 |
| Braai | Page 8 |
| Cocktail Snacks | Page 9-10 |
| Canapés | Page 11 |
| Buffet lunch & Supper | Page 12 |
| Formal Dinner | Page 13-16 |
| Beverage list | Page 17-19 |

External clients:
Please add 15% for VAT and
10% for administration fees

**TEA AND CATERING REQUEST
TEMPLATES MUST BE
COMPLETED AND SIGNED BY
CLIENTS**

Staff Assistance will be charged at an
additional rate

FOR ANY MENU & BOOKING QUIRIES CONTACT:

Functions Secretary: catering@ru.ac.za

| | |
|------------------------|--------------|
| Ms Sisisa Ponoshe | 046 603 8129 |
| Functions Coordinator: | |
| Ms Rouxle Hattingh | 046 603 7564 |



RHODES UNIVERSITY
Where leaders learn



Coffee Stations

All crockery and stirrers will be provided and delivered to your specified venue

A

Coffee service

R8.00

Nescafe

*Granules served with sugar,
sweetener & teas*

B

Filter Coffee service

R12.00

*Served with sugar, sweetener
& tea*

Combinations

Option A coffee served with:

*1. 1 X Quiches, 1 X cocktail cheese pie and 1 X
meatballs*

R20.00

2. ½ sandwiches and ½ scones

R20.00

Option B coffee served with:

1. Ct scones & Quiches

R25.00

2. Muffins & Ct Pies

R25.00

EATS WITH TEAS & COFFEE

SANDWICHES

R11.00

Variety of:

Herb chicken mayonnaise, Cheese-tomato, Tuna mayonnaise, Ham and whole grain mustard

RISSOLES

R13.00

2 p.p

Chicken, Chili mince, Spinach & Feta, Jalapeno cheese

MINI QUICHES

R12.00

2 p.p

Spinach & Feta, Ham & Cheese, Chicken and peppadew, Leek & Mushroom

HEALTH KICK

R16.00

Whole fruits, Vegetables and dip and Hummus with whole-wheat on a focaccia

COCKTAIL PIES

R8.00

2 p.p

Chicken/mince/cheese & sesame/ Mini beef or Chicken sausage Rolls

CHEESE GRILLER PASTRY

R10.00

2 p.p



GOURMET SANDWICHES

R40.00

All served on

Ciabatta: Beef fillet with caramelized onion and cream cheese Hickory Ham, tomato, cucumber, lettuce and mozzarella cheese

GOURMET SANDWICHES

R35.00

Herb chicken mayonnaise and cream cheese

Tomato, caramelized onion, cucumber and Mozzarella cheese

FILLED PITA

R20.00

Topped with Chicken coriander / Beef & Marmalade/ Sundried tom, Rocket & mozzarella

1 p.p

CROISSANT

R15.00

Filled with jam & cheese

MINI BAGELS *2 p.p*

R15.00

Beef and Onion marmalade, Chicken mayo, Cheese, tomato and pesto



SWEET & PACKED LUNCHES

SCONES

R9.00

Cream and Jam, cheese and Herb
2 halves p.p

MUFFINS

R9.00

Chocolate, Caramel fudge,
Cappuccino, Blueberry

GOURMET MUFFINS

R13.50

Granola Strawberry, Apple
pecan, Choc chip peanut butter

BISCUITS (VARIOUS)

R6.00

3 per person

FRUIT SKEWERS

R10.00

MILKTART PANCAKES

R11.00

CUPCAKES

R15.00

Vanilla, chocolate or Red Velvet

MINI DONUTS

R5.50

1 p.p

Choc / Plain / White

MINI DESSERTS

R9.00 ea

1 p.p

Choc brownies OR
Koeksisters x 2 OR
Eclairs OR custard slices OR
mini lamington OR Apple pie, cream
horns

OPTION 1 R12.00

Individually
packaged sandwich

OPTION 2 R30.00

Muffin, Jungle
Bar and Bottle juice

OPTION 4 R55.00

Quiche / Burger / Pie/
hotdog with Chips,
chocolate, fruit and juice

OPTION 3 R30.00

Gourmet Sandwich, Dried fruit
sticks, whole fresh fruit,
chocolate & bottled juice

OPTION 5 R70.00

Spinach and Feta quiche, crumbed
chicken strips, cocktail pies,
chocolate, whole fruit, biscuits,
bottled juice



LUNCH : R70.00

SERVED WITH A CHOICE OF 1 OF THE FOLLOWING SIDE DISHES:

- Cucumber, Tomato and feta salad
- Coleslaw with sesame seeds and coriander
- Pasta Salad
- Waldorf Salad
- Seasonal Roasted Vegetables
- Potato Wedges
- Baby potato salad
- Potato Bake with mushrooms
- Cous Cous Salad
- Loaded Cauliflower mash with bacon



BEEF & LAMB

Beef & Mushroom Stroganoff served with Rice
Greek Moussaka (Beef Mince and Eggplant) served with Salad

Cape Malay Bobotie with Rice

Beef Stew with herb dumplings

Lamb Knuckle curry served with rice and poppadum's and salsa

Beef Burgundy (red wine) served with Rice

Beef Mince Quiche served with Fresh Garden Salad





CHICKEN

Butter chicken Curry with coriander served with Rice
 Chicken Pot Pie with Phyllo Crust served with Basmati Rice
 Herb crusted chicken breast served with mashed potatoes
 Chicken Casserole served with Rice
 Red Thai Chicken Curry with Rice
 Chicken and Mushroom Quiche served with Fresh Garden Salad



FISH

Deep Fried Hake and Chip
 Hake Thermidor with phyllo crust served With Rice
 Siya's secret Grilled fish served with Potato Wedges



PASTA

Buffalo Chicken Pasta served with Greek salad
 Chicken Lasagna served with Focaccia rolls
 Beef Mince lasagna served with Focaccia Rolls



VEGETARIAN LUNCH

*(Served with your choice of 2 side dishes)

Penne pasta with creamy baby spinach, cherry tomato and cream cheese

Vegetarian Tagine

Chickpea and Lentil Curry

Red Thai Tofu Curry

Roasted baby Vegetable Lasagna

Spinach & Feta Quiche

Loaded Sweet Potato Fiesta



WRAPS & PITA

*(Served with your choice of 2 side dishes)

Choose between wraps / Pitas with the Following fillings:

Crispy BBQ Chicken Wrap

Roast beef, cream cheese and onion marmalade

Cumin lamb with crunchy slaw & spicy Mayo

Salmon, Rocket & Mustard Mayo

Grilled zucchini and Hummus



PIES @ R50

Chicken & Mushroom served with Mashed Potato, Gravy and Garden Salad

Beef & Onion served with Mashed Potato, Gravy and Garden Salad

Pepper Steak served with Mashed Potato, Gravy and Garden Salad

Spinach & Feta served with Mashed Potato, Gravy and Garden Salad

=DIETARY REQUIREMENTS=

We cater for ANY requirements- please specify requirements on the order form.

BRAAI

ALL CROCKERY, CUTLERY AND NAPKINS PROVIDED



DELIVERED **COOKED TO SPECIFIED VENUE**

Served with bottled juice

R60.00

Build your own burger:

Beef & Chicken

*homemade patties served with
hamburger rolls, Chips & all
accompaniments*

R70.00

Marinated Chicken Kebab &
mutton chop served with carrot
salad & cheese & Garlic Rolls

R75.00

Mutton chop, Boerewors, Chicken
Kebab new potato salad, focaccia
and butter

R70.00

Mutton chop, Boerewors, Pap &
Sous, Greek Salad

ADD TO YOUR BRAAI MENU:

R10.00 per person

Potato Salad

Pasta Salad

Carrot and Pineapple salad

Pap & Sous

Summer salad

Cheese & Garlic braai roll

FOR SELF-BRAAI:

ADD R150.00 FOR CHARCOAL, BLITZ AND MATCHES
ORDER

BRAAI EQUIPMENT FROM CATERING STORE

COCKTAIL PLATTERS

Crockery and serviettes
will be provided



SERVED
WITH FRESH JUG JUICE

OPTION 1 R32.00 *p.p*

Various
Sandwiches (1)
Mini Cocktail
Wraps (½)

OPTION 2 R38.00 *p.p*

Samosas (2)
Spring rolls (1)
Cocktail Sausages (2)
Cheese Puffs (2)
Cocktail Pies (1)

OPTION 3 R54.00 *p.p*

Hake Goujons (50g)
Chicken tortilla roll ups (½)
Chicken Spring Roll (2)
Cocktail cheese griller (2)
Pizzamoosa (1)

OPTION 4 R56.00 *p.p*

Chicken Cordon Bleu (1)
Mini
Cheese Beef burger (1)
Margarita
Pizza slices (2)
Cheese griller wrapped
in Pastry (2)
Cocktail Beef Kebab (1)

OPTION 5 R63.00 *p.p*

Buffalo Chicken Wings (2)
Cocktail Pita with
different fillings (1)
Rissoles (1)
Cheese Balls (1)
Pork Ribs (100g)

OPTION 6

R55.00 *p.p*

Cheese Balls (1)
Spinach & Feta Cigar (2)
Vegetarian Quiches (1)
Vegetarian Nuggets (1)
Vegetarian
Spring Rolls (2)

OPTION 7

R50.00 *p.p*

Pizza Pinwheels (2)
Cocktail chicken wings (1)
Cocktail Beef Sausage (2)
Saucy Asian Meatball (2)
Mini Pizza bacon and
cheese (1)

OPTION 8

R40.00 *p.p*

South African Snack
Platter
Beef Biltong (40g)
Dry wors (40g)
Peanuts
Chips

OPTION 9

R330.00 *10-p.p*

Cheese, biscuits and fruit
platter
Brie cheese (1)
Camembert cheese (1)
Blue cheese (1)
Cheddar cheese (150g)
Biscuits
Crudit 
Fresh fruit platter

OPTION 10

R45.00 *p.p*

Mini
cupcake (1)
Koeksisters (1)
Mini donuts (1)
Milk tart pancake (1)
Mini Lamington (1)
Brownies (1)

ADD TO YOUR COCKTAIL

Margarita Pizza (2 slices)
R10.50 p.p
Meaty Pizza slices
(2slices) R13.50 p.p
Chicken Drumsticks or
Wings R10.00 p.p
Chicken Strips (100g)
R10.50 p.p
Greek Salad Skewers(1)
R8.00p.p
Pork Ribs (100g)
R10.00 p.p

CANAPÉS

DISPLAYED ON PLATTERS,
CHARGED PER PERSON
SERVED WITH FRESH JUICE



R110.00 *p.p*

Spicy kofta with tzatziki
Brie and fig crostini
Chicken tandoori skewers
Greek salad skewers
Mini Beef Burgers
Crumbed Calamari
Butternut & Feta Risotto Balls
Fresh Fruit
Platter
Mini brownies
and Koeksisters

R130.00 *p.p*

Brie and fig crostini
Mini Beef Wellington
Sushi
Camembert & fig phyllo cups
Bacon Wrapped Baby Potatoes
Crumbed Calamari
Salmon Mousse on a Bellini
Peri Peri Chicken skewers
Mini Pavlova's with fruit
Dark choc brownies
Fresh fruit Platter



BUFFET LUNCH/SUPPER

OPTION 1

R115.00

Marinated Chicken Kebab
Beer Battered Hake
Roasted Potato Wedges
Sweet Potato and Butternut bake
Dinner rolls and butter
Fruit Skewer

OPTION 2

R135.00

Chicken Roulade with spinach and feta
Beef Stew
Basmati Rice
Greek Salad
Roasted Vegetables
Bread Basket and butter
Fruit skewers
Custard Slices

OPTION 3

R150.00

R150.00
Lamb Curry
Topside Roast Beef and Gravy
Chicken Drumstick
Basmati Rice
Roasted Potatoes
Seasonal Roasted veg
Summer Salad
Fruit skewers
Mini Cupcakes

PLATED MEALS - SERVED BY WAITERS

THE PRICE DOES NOT INCLUDE, WAITERS, DÉCOR OR SOUND
INCLUDES COFFEE & TEA SERVED AFTER DESSERT

Option 1

R200.00

Choose 1 starter:

4 cheese jalapeno popper spring rolls served with guacamole and corn salsa

Green Thai Butternut Soup served with toasted Baguette slices
Vegetable Terrine topped with a mixed herb pesto, crispy onion rings, carrot chips and parmesan

Choose 1 Main Course:

Pork Loin Chops served on an apple and potato Rosti, accompanied with Candied Apples, baby vegetables and Apricot Jus
Chicken Cordon Bleu Roulade served with Dauphinoise potato, pan fried seasonal vegetables and a creamy White Wine Velouté
Oven Roasted garlic, lemon and herb Line Fish served with Mediterranean cous cous, seasonal vegetables and Beurre Blanc

Choose 1 Dessert:

Malva Pudding & Crème Anglaise

Fruit Salad and ice cream

Chocolate brownies and ice cream





Option 2

R230.00

Choose 1 starter:

Creamy

Biltong Soup topped with Biltong shavings with Bacon Crumble served with Cheese Sticks

Sushi Doughnut served with a wasabi and avocado puree and tempura prawns

Smoked Salmon Salad – Smoked salmon mousse and slithers of smoked salmon served with rocket salad, charcoal corral, fennel chips and coriander puree

Choose 1 Main Course:

Beef short rib served with seasonal vegetables, roasted beetroot puree, crusted cheese and bacon polenta and a red wine jus

Rump Steak served with Butternut and Carrot Puree,
Potato Fondants with seasonal vegetables and a Red Wine Jus
Stuffed chicken supreme served on a mushroom risotto cake with roasted baby onions, grilled wild mushrooms, pumpkin puree, sautéed fava beans and white wine pan sauce

Choose 1 Dessert:

Chocolate/Caramel Fondant served with Ice Cream

New York Cheesecake served with Berry Coulis

Chocolate Mousse cake served with Vanilla Ice Cream

Option 3

R260.00

Choose 1 starter:

Deep

Fried Crab Californian Roll topped with Tempura Prawns, Pickled ginger and mango salad

Gruyere and Blue cheese panna cotta served with a fig, rocket, walnut, sundried tomato jam and Parma ham salad

Deconstructed Black Ravioli with Spinach and Herbed Ricotta drizzled with Black Garlic and Sage oil topped with parmesan

Choose 1 Main Course:

Slow

Braised Lamb Shank served with mushroom barley risotto, Jus poached pearl

onion, seasonal roasted vegetables and glazed in Red Wine Jus

Fillet steak served with sweet potato puree, bone marrow butter, oxtail ragout, grilled butternut, roasted beetroot and a red wine jus

Pork Medallions served with a Cauliflower Puree,

crispy Polenta squares and Cranberry Jus with Apple and Butternut Chips

Choose 1 Dessert:

Chocolate Fondant with ice

cream, sugar shards and seasonal berries

Chocolate Mousse cake served with Vanilla Ice Cream

Chocolate Mousse, Honey and

Whisky



Vegetarian Main Course

Options

Mushroom and white wine risotto topped with a 3 cheese stuffed portabella
and garnished with pan fried shimeji mushrooms and a garlic and herb
infused
oil

Mediterranean Vegetable roulade
served with smoked polenta

Pasta
Puttanesca

Balsamic roasted vegetable tart with grilled halloumi, red onion
marmalade, balsamic reduction and topped with a micro herb salad and
dukkah
sprinkle and a sundried tomatoe puree

Spinach, feta and sundried tomatoe cannelloni baked in a creamy
cheese sauce and topped with a basil tomatoe purée

Eggplant parmesan - layers of crumbed eggplant, tomatoe Napolitano,
parmesan and mozzarella, served with a side salad and white wine
vinaigrette

Butternut, ricotta and pepper dew ravioli served
with a creamy roasted red pepper and garlic sauce, fried sage, burnt
butter
drizzle and dukkah



2020 BEVERAGE LIST

(BEVERAGES ARE CHARGED ON CONSUMPTION)

| | |
|----------------------------|---------|
| Amstel | R15.00 |
| Black Label | R15.00 |
| Castle and Castle Light | R15.00 |
| Windhoek and | |
| Windhoek light | R15.00 |
| Hansa | R15.00 |
| Savanna Dry and | |
| Savanna Light | R18.00 |
| Hunters Gold and Dry | R18.00 |
| Smirnoff Spin | R18.00 |
| Bos Iced Tea 330ml | R13.00 |
| Peach, Lemmon, berry Grape | |
| and Appletiser 330ml | R20.00 |
| 1.25L | R40.00 |
| Soft drinks- 300ml | R15.00 |
| Fruittree 5ltr | R110.00 |
| Ice per packet | R12.00 |
| RU bottledwater(500ml) | R7.00 |
| Bottled Juice (250ml) | R7.50 |
| Coca-Cola 2lt | R25.00 |
| 5Lt Red Wine | R270.00 |
| 5Lt White Wine | R200.00 |
| Sparkling water 500ml | R12.50 |





WINE LIST

RED WINE

KWV WINES:

| | |
|--------------------|---------|
| Cabernet Sauvignon | R105.00 |
| Shiraz | R105.00 |
| Merlot | R105.00 |
| Pinotage | R105.00 |

KEN FORRESTER PETIT WINES:

| | |
|--------------------|---------|
| Cabernet Sauvignon | R105.00 |
| Pinotage | R105.00 |

ALVI'S DRIFT WINES:

| | |
|--------------------|---------|
| Cabernet Sauvignon | R100.00 |
| Shiraz | R100.00 |
| Merlot | R100.00 |



WHITE WINE

KWV WINES:

| | |
|---------------------|--------|
| Sauvignon Blanc | R90.00 |
| Chardonnay | R90.00 |
| Chenin Blanc (Dawn) | R90.00 |

KEN FORRESTER PETIT WINES:

| | |
|-----------------|---------|
| Sauvignon Blanc | R100.00 |
| Chenin Blanc | R100.00 |

ALVI'S DRIFT WINES:

| | |
|-----------------------------------|---------|
| Sauvignon blanc | R90.00 |
| Chenin blanc | R90.00 |
| Chardonnay | R90.00 |
| Pierre Jourdan Tranquille - Pinot | |
| Noir/Chardonnay | R100.00 |
| Ken Forrester Petit Rose | R100.00 |

SPARKLING WINES:

| | |
|------------|---------|
| JC Le Roux | R115.00 |
|------------|---------|